
EARL GREY TEA CALAMARI WITH TOMATO GAZPACHO WITH HERB CURRY CRUMBLES, EARL GREY OIL AND RUSSIAN TOMATO SEEDS



Food : Main Courses

Ingredients

Dilmah Earl Grey Tea Calamari

- 2 medium sized calamari
- 300ml Dilmah Earl Grey Tea

Tomato & Earl Grey Tea Gazpacho

- 3 medium size tomatoes
- 30g onion
- 400ml Dilmah Earl Grey Tea

Herb & Curry Crumbles

- 3 stalks parsley
- 5g curry power
- 100g bread crumble
- 10ml olive oil
- 2g salt

Earl Grey Oil

- 2 tea bags Dilmah Earl Grey Tea
- 100ml olive oil

Methods

Dilmah Earl Grey Tea Calamari

- Cook calamari and vacuum it with tea after cooled down.
- Keep in fridge overnight. Cut into rounds next day.

Tomato & Earl Grey Tea Gazpacho

- Sauté onion and tomato in medium heat and slowly pour tea and boil until soft and blend it.

Herb & Curry Crumbles

- Blend parsley, curry powder, bread crumble, olive oil and salt together

Earl Grey Oil

- Combine 2 Earl Grey tea bags and 100ml olive oil together and keep it overnight.

The range of Dilmah Tea used :

- Dilmah Fun Tea Selection

The variety of Dilmah Tea used in the recipe :

- Earl Grey